

SPECIAL NOTE

When a function is finished, the oven carries out a cooling procedure. This is normal.

After this procedure the oven switches off automatically. The cooling procedure can be interrupted without any harm to the oven by opening the door.

Instructions for use

AMW 520

DATA FOR TEST AND HEATING PERFORMANCE

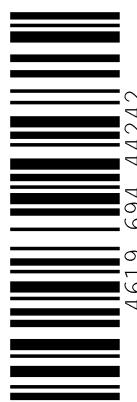
In accordance with IEC 60705.

The International Electrotechnical Commission has developed a standard for comparative testing of heating performance of different microwave ovens. We recommend the following for this oven:

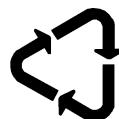
Test	Amount	Approx. time	Power level	Container
12.3.1	1000 g	11 min	750 W	Pyrex 3.227
12.3.2	475 g	5 min	750 W	Pyrex 3.827
12.3.3	900 g	15 min	750 W	Pyrex 3.838
12.3.4	1100 g	28-30 min	Forced air 200 °C + 350 W	Pyrex 3.827
12.3.5	700 g	25 min	Forced air 200 °C + 90 W	Pyrex 3.827
12.3.6	1000 g	30-32 min	Forced air 225 °C + 350 W	Anchor pie plate Ø230 mm
13.3	500 g	2 min 12 sec	Jetdefrost	



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MAINTENANCE & CLEANING

Cleaning is the only maintenance normally required. It must be carried out with the microwave oven disconnected.

Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

Do not use metal scouring pads on the inside of the oven cavity. They will scratch the surface.

At regular intervals, especially if spills have occurred, remove the turntable, the turntable support and wipe the base of the oven clean.

This oven is designed to operate with the turntable in place.

Do not operate the microwave oven when the turntable has been removed for cleaning.

Use a mild detergent, water and a soft cloth to clean the interior surfaces, front and rear of the door and the door opening.

Do not allow grease or food particles to build up around the door.

For stubborn stains, boil a cup of water in the oven for 2 or 3 minutes. Steam will soften the marks.

Adding some lemon juice to a cup of water, placing this on the turntable and boiling for a few minutes can eliminate odors inside the oven.

Abrasive cleansers, steel-wool pads, gritty wash cloths, etc. can damage the control panel, and the interior and exterior oven surfaces. Use a sponge with a mild detergent or a paper towel with spray glass cleaner. Apply spray glass cleaner to a paper towel.

Do not spray directly on the oven.

IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

Do not heat, or use flammable materials in or near the oven. Fumes can create a fire hazard or explosion.

Only allow children to use the oven with adult supervision after adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.

The appliance is not intended for use by young children or infirm persons without supervision. Young children should be supervised to ensure that they do not play with the appliance.
If your oven have a combination mode, children should only use the oven under adult supervision due to the temperatures generated.

Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat or cook food. It is not designed for industrial or laboratory use.

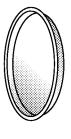
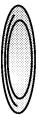
If material inside / outside the oven should ignite, keep oven door closed and turn the oven off. Disconnect the power cord or shut off power at the fuse or circuit breaker panel.

Do not over-cook food. Fire could result.
Do not leave the oven unattended, especially when using paper, plastic or other combustible materials in the cooking process. Paper can char or burn and some plastics can melt if used when heating food.

Do not use your microwave oven for drying textiles, paper, spices, herbs, wood, flowers, fruit or other combustible materials. Fire could result.

Do not use your microwave oven for heating anything in airtight sealed containers. The pressure increases and may cause damage when opening or may explode.

Do not use your microwave oven for reheating whole eggs with or without shell since they may explode even after microwave heating has ended.



DISHWASHER SAFE:

Turntable support.

Glass turntable.

Cover

Crisp handle.

Baking plate

CAREFUL CLEANING:

The Crisp-plate should be cleaned in mild, detergent water. Heavily soiled areas can be cleaned with a scouring sponge and a mild cleanser.

Always let the crisp-plate cool off before cleaning.

Do not immerse or rinse with water while the crisp-plate is hot. Quick cooling may damage it.

Do not use steel-wool pads. This will scratch the surface.

Abrasives, steel-wool pads, gritty wash cloths, etc. can damage the control panel, and the interior and exterior oven surfaces. Use a sponge with a mild detergent or a paper towel with spray glass cleaner. Apply spray glass cleaner to a paper towel.

GENERAL
This appliance is designed for domestic use only!
The appliance should not be operated without food in the oven when using microwaves. Operation in this manner is likely to damage the appliance.

If you practice operating the oven, put a glass of water inside. The water will absorb the microwave energy and the oven will not be damaged.

Do not use the cavity for any storage purposes.

Do not remove the microwave inlet protection plates located on the side of the oven cavity wall. They prevent grease & food particles from entering the microwave inlet channels.

Remove wire twist-ties from paper or plastic bags before placing bag in the oven.

DEEP-FRYING

Do not use your microwave oven for deep-frying, because the oil temperature cannot be controlled.
Use hot pads or oven mitts to prevent burns, when touching containers, oven parts, and pan after cooking.

LIQUIDS
E.g. beverages or water in your microwave oven, overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid.

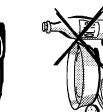
To prevent this possibility the following steps should be taken:

1. Avoid using straight-sided containers with narrow necks.
2. Stir the liquid before placing the container in the oven and let the teaspoon remain in the container.
3. After heating, allow standing for a short time, stirring again before carefully removing the container from the oven.

CAREFUL

Always refer to a microwave cookbook (not included) for details. Especially, if cooking or reheating food that contains alcohol.

After heating baby food or liquids in a baby bottle or in a baby food jar, always stir and check the temperature before serving. This will ensure that the heat is evenly distributed and the risk of scalding or burns can be avoided.
Ensure the Lid and the Teat are removed before heating!

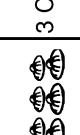
PUSH - PUSH KNOBS

The knobs of this oven are aligned with the buttons on the panel, at delivery. The knobs will slide out if pushed and their various functions can be accessed. It is not necessary to have them protruding from the panel during operation. Simply push them back into the panel when you are done with the setting and continue to operate the oven.

Use this function for foods listed in the table below.

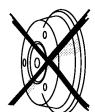
For chicken and Lasagne; ensure that the dish you use, is oven proof and allow microwaves to pass through it before cooking. Else, you may obtain a poor end result.

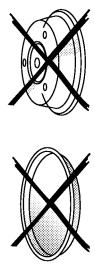
Do not use with this function.

RECOMMENDED WEIGHTS	
	1 CHICKEN (800g - 1½Kg)
	2 FROZEN LASAGNE (400g - 1Kg)
	3 COOKIES
	4 CANNED BREAD DOUGH
	5 FROZEN ROLLS

Always use the baking plate when making cookies and canned or frozen rolls. Grease the baking plate lightly or cover it with baking paper.

During use of the programs for cookies and canned or frozen rolls the oven needs to pre-heat before you can put food in it. When the correct temperature is reached, the oven will prompt you to put the food in.

- Open the door.
- Place the baking plate with  food on the guides situated on the cavity walls.
- Close the door and restart by pressing the Start button.





AUTO CRISP

Use this function to quickly reheat your food from frozen to serving temperature.

During the heating process the oven may stop (depending on program) and prompts you to "STIR" or "TURN" food.

- Open the door.
- Stir or turn the food.
- Close the door and restart by pressing the Start button.

Note: the oven continues automatically after 1 min if the food hasn't been stirred or turned. The heating time will be longer in this case.



Do not use with this function.

Auto Crisp is used only for frozen ready-made food and fish fingers.

RECOMMENDED WEIGHTS

	1 FRENCH FRIES (200g - 600g)	Spread out the fries in an even layer on the crispplate. Sprinkle with salt if desired.
	2 PIZZA, thin crust (200g - 500g)	For pizzas with thin crust.
	3 PAN PIZZA (300g - 800g)	For pizzas with thick crust.
	4 CHICKEN NUGGETS (200 - 600g)	For chicken nuggets, oil the crispplate and cook with donness set to Lo 2
	5 FISH FINGERS (200 - 600g)	Preheat the crispplate with a little butter or oil. Add the fish fingers when the oven stops and prompts you to "Add Food". Turn the fish when the oven beeps.

ACCESSORIES

GENERAL

There are a number of accessories available on the market. Before you buy, ensure they are suitable for microwave use.

Ensure that the utensils you use are oven proof and allow microwaves to pass through them before cooking.



Do not use with this function.

COVER

The **Cover** is used to cover food during cooking and reheating with microwaves only and helps to reduce spattering, retain food moisture as well as reducing the time needed.

Use the cover for two level reheating

CRISP HANDLE
Use the supplied special Crisp handle to remove the hot Crisp plate from the oven.

CRISP-PLATE

Place the food directly on the Crisp-plate. Always use the Glass turntable as support when using the Crisp-plate.

Do not place any utensils on the Crisp-plate since it will quickly become very hot and is likely to cause damage to the utensil.

The Crisp-plate may be preheated before use (max. 3 min). Always use the Crisp function when preheating the crisp-plate.

WIRE RACK

Use the Wire rack when cooking and baking with Forced air, Grill, Forced air & microwaves, Auto Forced Air Combi or Turbo grill Combi.

When grilling without microwaves, place the wire rack on the baking plate in order to elevate the food closer to the grill element in the ceiling.

BAKING PLATE

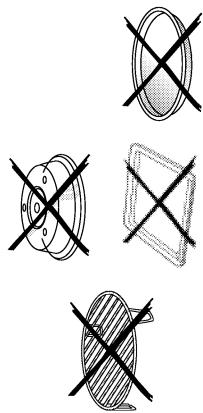
Use the bakingplate when cooking in forced air only or when grilling. Never use it in combination with microwaves.





JET DEFROST

Use this function for defrosting Meat, Poultry, Fish, vegetables and bread. *For food not listed in the table below you should follow the procedure for "Cook and reheat with microwaves" and choose 160 W when defrosting.*



Midway through the defrosting process the oven stops and prompts you to "TURN" food.

— Open the door.

— Turn the food.

— Close the door and restart by pressing the Start button.

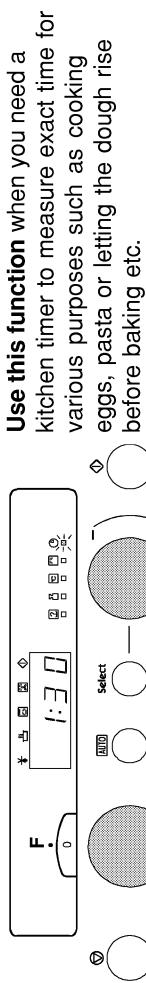
Note: the oven continues automatically after 2 min if the food hasn't been turned. The defrosting time will be longer in this case.

Always place the food on the glass turntable.

RECOMMENDED WEIGHTS	
	1 MEAT (100g - 2Kg) Minced meat, cutlets, steaks, roasts.
	2 POULTRY (100g - 3Kg) Chicken whole, pieces or fillets.
	3 FISH (100 - 2Kg) Whole, steaks or fillets.
	4 VEGETABLES (100 - 2Kg) Mixed vegetables, peas, broccoli etc.
	5 BREAD (100 - 2Kg) Loaf, buns, rolls.



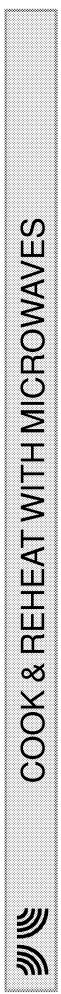
KITCHEN TIMER



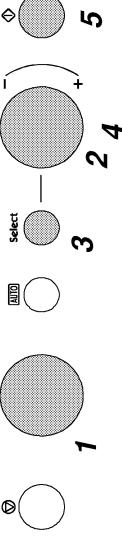
Use this function when you need a kitchen timer to measure exact time for various purposes such as cooking eggs, pasta or letting the dough rise before baking etc.

1. Turn the multifunction knob to the zero position.
2. Turn the +/- knob to set the time to measure.

The timer **autostarts** the countdown after 1 second.



Use this function for normal cooking and reheating, such as vegetables, fish, potatoes and meat.

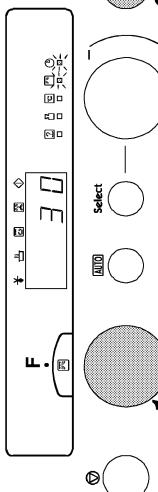


Once the cooking process has been started:

- The time can easily be increased in 30-second steps by pressing the Start button. Each press increases the time with 30 seconds. You may also alter the time by turning the +/- knob to increase or decrease the time. By pressing the Select button you may switch between cooking time and power level. Both can be altered during cooking by turning the +/- knob after selection.
1. Turn the multifunction knob to the microwave position.
 2. Turn the +/- knob to set the cooking time.
 3. Press the Select button to select power level.
 4. Turn the +/- knob to set the preferred power level.
 5. Press the Start button.



JET START



This function is used for quick reheating of food with a high water content such as; clear soups, coffee or tea.



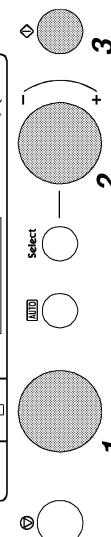
Do not use with this function.

1. Turn the multifunction knob to the microwave position.
2. Press the Start button.

This function automatically starts with full microwave power level and the cooking time set to 30 seconds. Each additional press increases the time with 30 seconds. You may also alter the time by turning the +/ - knob to increase or decrease the time after the function has started.



Use this function to quickly give a pleasant brown surface to the food.



1. Turn the multifunction knob to the grill position.

2. Turn the +/- knob to set the cooking time.
3. Press the Start button.

Do not leave the oven door open for long periods when the Grill is in operation, as this will cause a drop in temperature.

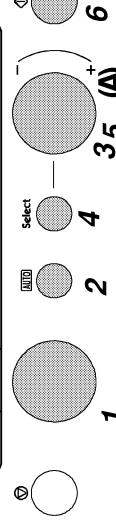
Note: If the cooking time is set to more than 90 minutes, the display will show "CONT", i.e. the oven will run continuously without any timelimit until you turn the oven off.

AUTO

AUTO FUNCTIONS



The auto functions on this oven need to know the net weight of the food. The oven will then automatically calculate the needed time to finish the defrost / cooking procedure.



If the weight is lesser or greater than recommended weight:

Use the "Cook and reheat with microwaves" to cook / defrost the food. **Note:** In Auto Forced Air Combi, some of the programs do not have any weight input.

Frozen foods:

If the food is warmer than deep-freeze temperature (-18°C),
choose lower weight of the food.
If the food is colder than deep-freeze temperature (-18°C),
choose higher weight of the food.

1. Turn the multifunction knob to the Auto position.
2. Press the Auto button to select the desired auto function.
3. Turn the +/- knob to choose desired food class.
4. Press the Select button (default weight is displayed).
5. Turn the +/- knob to set the weight of the food.
6. Press the Start button.

(A) Adjusting doneness

When using the Auto functions (except the Jet Defrost function), you also have the possibility to personally control the end result through the **Adjust doneness** feature. This feature enables you to achieve higher or lower end temperature or longer and shorter time.

Do not use with this function.

For food like cheese, toast, steaks and sausages, place the wire grid on top of the baking plate.

IMPORTANT!

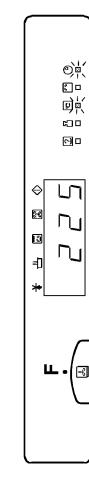
Ensure that the utensils used are heat resistant and ovenproof before grilling with them.
Do not use plastic utensils when grilling.
They will melt. Items of wood or paper are not suitable either.

Note:

The Personal Preference can only be set or altered during the first 20 seconds of operation.
Auto forced air Combi: The Personal Preference can only be set or altered during the first 20 seconds of the preheat period (food classes 3, 4 and 5).



FORCED AIR



Use this function to cook meringues, pastry, sponge cakes, soufflés, poultry and roast meats.

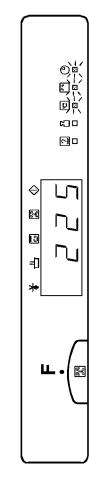


Do not use with this function.

1. Turn the multifunction knob to the Forced Air position.
 2. Turn the +/- knob to set the temperature.
 3. Press the Select button to select cooking time.
 4. Turn the +/- knob to set the cooking time.
 5. Press the Start button.
- The default setting** when selecting Forced Air is 175°C
- Note:** If the cooking time is set to more than 90 minutes, the display will show "CONT", i.e. the oven will run continuously without any timelimit until you turn the oven off.



FORCED AIR & MICROWAVES



Use this function to cook roast meats, poultry, and jacket potatoes, frozen convenience foods, sponge cakes, pastry, fish and puddings.

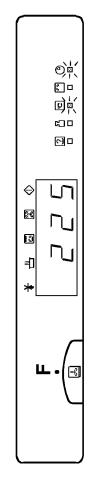


Do not use with this function.

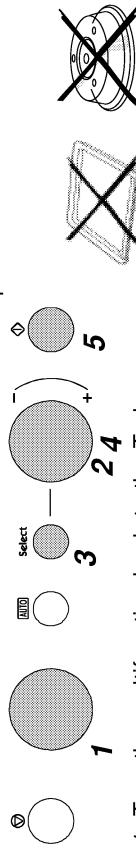
- During the heating process** the digits flicker until the set temperature is reached.
- Once the heating process** has been started the temperature can easily be adjusted by turning the multifunction knob.
- During the heating process** the digits flicker until the set temperature is reached.
- Once the heating process** has been started the temperature can easily be adjusted by turning the multifunction knob.
- Also the microwave power level is possible to change.** The Max. possible microwave power level when using the Forced air is limited to a factory-preset level.



TURBO GRILL COMBI



Use this function to cook such food as Gratin's, Lasagne, Poultry and Baked potatoes.



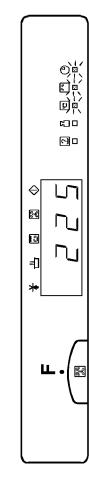
Do not use with this function.

1. Turn the multifunction knob to the Turbo Grill position.
2. Turn the +/- knob to set the power level.
3. Press the Select button to select cooking time.
4. Turn the +/- knob to set the cooking time.
5. Press the Start button.

The Max. possible microwave power level when using the Turbo Grill is limited to a factory-preset level.



PLACE FOOD ON THE WIRE RACK



Use this function to place food on the wire rack or on the glass turntable when cooking with this function.



Do not use with this function.

- Place food** on the wire rack or on the glass turntable when cooking with this function.
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